Castanea crenata (Fagaceae), 45337. Chestnut. From Bell, Maryland. Presented by Dr. W. Van Fleet, of this Bureau. Bell No. 4. Fourth generation, by selection. The trees have very much the same habit as S. P. I. No. 45334, 45335 and 45336, and the nuts are about the same size-very large. The nuts have good eating qualities, and are better than those of the numbers referred to above. This number is eminently worthy of propagation and dissemination.

Chayota edulis (Cucurbitaceae), 45540. Chayote. From Guatemala. Collected by Mr. Wilson Popenoe, Agricultural Explorer for this Department. "(No. 197a. Guatemala, Guatemala, November 7, 1917.) Guisquil de Santa Maria. Locally considered one of the very best varieties. It is a short, broad fruit, compressed on the sides, and weighing from 12 ounces to a pound. The surface is smooth, free from corrugations, pale to bright green in color. Green-fruited guisquiles are considered by the Guatemalans to have more flavor than the white-fruited varieties. All smooth, small to medium-sized guisquiles are called peruleros; the spiny or rough fruits are termed simply guisquil, in most instances. Occasionally they have distinguishing names, such as guisquil de Santa Maria." (Popenoe.)

Chayota edulis (Cucurbitaceae), 45541. Chayote. From Guatemala. Collected by Mr. Wilson Popenoe, Agricultural Explorer for this Department. "(No. 198a. Guatemala, Guatemala. November 7, 1917.) Large white perulero. Probably the best of the perulero guisquiles. A pearshaped, waxy-white fruit without prickles, and with a surface free from wrinkles or corrugations. Weight about 5 ounces. One of the rarest varieties in the market." (Popenoe.)

Citrus grandis (Rutaceae), 45249. Pummelo. From Kerman, Persia. Presented by J. N. Merrill, Captain, Commanding First Regiment of Cavalry, Persian Army. "Seeds of the Persian 'pumaloe', a fruit like that of China and the Philippines, about 8 or more inches in diameter, with a skin that is spongy, very thick, and oily. The fruit is slightly bitter and acid, but not disagreeable to the taste. Used by the Persians as a decorative fruit; a preserve made by boiling the skin with sugar is highly esteemed. The fruit is grown at Khabis, some 65 miles east of here, elevation 1,800 feet, near the edge of the great desert of Persia.